



Missouri Department of Health and Senior Services Recall Alert

Sally Jackson Cheese Recalled Due to Risk of E coli

The Missouri Department of Health and Senior Services received the following recall. The product may have been distributed in Missouri. All Sally Jackson cheese products are included in the recall. If you bought this product, please return to the place of purchase for a full refund.

ORIGINAL RELEASE-----

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Consumer Inquiries: 888-INFO-FDA

FDA: Consumers should not eat Sally Jackson cheese due to risk of *Escherichia coli* O157:H7

Cheese was sold in multiple states

Fast Facts

- Sally Jackson Cheese of Oroville, Wash., has agreed to voluntarily recall all of its cheeses.
- All Sally Jackson cheeses on the market should be avoided because the products were processed under conditions that create a significant risk of contamination, and because Sally Jackson cheeses have been identified as one *possible* source of several cases of *Escherichia coli* (*E. coli*) O157:H7 infections. All Sally Jackson cheese is made from unpasteurized raw milk.
- Consumers who have any Sally Jackson cheese should not eat it. Restaurant operators and any other food-service operations that have any Sally Jackson cheese should not serve it. Distributors should stop distribution. To prevent people or animals, including wild animals, from eating the cheese, cheese that is not returned to the place of purchase should be disposed of in a closed plastic bag placed in a sealed trash can.
- People infected with *E. coli* O157:H7 can develop diarrhea (often bloody) and abdominal cramps for about 3-4 days, after ingesting the organism, but some illnesses may last longer and are more severe. Infection is usually diagnosed by culture of a stool sample. While most people recover within a week, some may develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of HUS may include: fever, abdominal pain; pale skin tone; fatigue and irritability; small, unexplained bruises or bleeding from the nose and mouth; decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.
- FDA is inspecting the facility in collaboration with an investigation being conducted by the Washington State Department of Agriculture (WSDA). This inspection has identified conditions that create a significant risk of contamination.

What is the Problem?

The FDA, in cooperation with other state and local public health agencies, is warning consumers not to eat any Sally Jackson cheeses. The products were processed under conditions that create a significant risk of contamination of the unpasteurized raw milk and finished cheese, and Sally Jackson cheeses have been identified as one *possible* source of eight cases of *E. coli* O157 infections in an ongoing investigation.

Earlier this month, FDA was informed of an outbreak of *E. coli* O157:H7 infections by the Oregon Public Health Department (OPHD), WSDA, and the Washington Department of Health (WDOH). An investigation by these three state agencies and Public Health – Seattle and King County has identified eight ill persons with the outbreak strain who were ill between September and November. Of the seven patients for whom food history is available, one person reported consuming Sally Jackson cheese, and four others may have consumed Sally Jackson cheese. Three of the four ill persons who may have consumed Sally Jackson cheese ate cheese from two restaurants serving Sally Jackson cheese,

while the fourth tasted several cheeses that may have included Sally Jackson cheese. The remaining two patients consumed artisanal cheeses but do not know if it was Sally Jackson cheese. Analysis of cheese samples is currently in progress. This warning is to protect consumers until more information becomes available.

FDA completed its inspection today and issued a Form 483, Inspectional Observations, which is not a final agency determination regarding compliance. The inspectional observations include problems related to the sanitation of the facility, its employees, equipment, and utensils as well as problems with facility construction and maintenance.

Unpasteurized raw milk in raw milk cheese is obtained from cows, sheep, or goats and is not pasteurized to kill harmful bacteria. This raw, unpasteurized milk can carry dangerous bacteria such as *Salmonella*, *E. coli* and *Listeria*, which are responsible for causing numerous foodborne illnesses. These harmful bacteria can seriously affect the health of anyone who drinks raw milk or eats cheese and other foods made from raw milk. The bacteria in raw milk can be especially dangerous to pregnant women, children, the elderly, and people with weakened immune systems.

What are the Symptoms of Illness/Injury?

Most people who develop illnesses caused by *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps for about 3-4 days, after ingesting the organism. Some illnesses may last longer and are more severe. Infection is usually diagnosed by culture of a stool sample. While most people recover within a week, some may develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of HUS may include: fever, abdominal pain; pale skin tone; fatigue and irritability; small, unexplained bruises or bleeding from the nose and mouth; decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

What Do Consumers Need To Do?

Based on currently available information and as a precaution to safeguard public health, FDA, OPHD and WSDA recommend that consumers not eat any Sally Jackson cheeses. To prevent people or animals, including wild animals, from eating the cheese, cheese that is not returned to the place of purchase should be disposed of in a closed plastic bag placed in a sealed trash can.

Where is it Distributed?

Sally Jackson cheeses have been distributed in several places, listed below. ***This list may not be complete.*** Numerous resellers can be found on the internet. The products include cow, sheep and goat cheeses produced by Sally Jackson Cheese of Oroville, Wash. The products do not have labels or codes, and are wrapped in plain brown paper, twine and either grape or chestnut leaves.

Places where Sally Jackson cheeses are known to have been distributed or sub-distributed include:

- California
- Colorado
- Connecticut
- District of Columbia
- Hawaii
- Illinois
- Massachusetts
- Minnesota
- Missouri
- Montana
- New York
- Oregon
- Pennsylvania
- Rhode Island
- Texas
- Virginia
- Washington